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## Product Specification

### 6mm Sliced Carrots 20-40mm Diameter

Date: 11<sup>th</sup> September 2008

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**PACK SIZE** 1 x 10kg

**ORIGIN:** UK

**GENERAL** The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints. The final product shall comply with all current U.K. and E.C. Food Legislation.

**INGREDIENTS** Carrots 100% Declare as: Carrot  
(*Daucus carota*)

**PROCESSING** Carrots are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, peeled, sliced, blanched, frozen and filled into bulk palletainers. The carrots are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at  $-23^{\circ}\text{C}$  until required for packing.

**PACKING** During packing, the carrots are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, checkweighed and metal detected, palletised and stretch wrapped before being returned to store at  $-23^{\circ}\text{C}$  to await despatch.

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**QUALITY CONTROL** Checks are carried out on the following: -

Processing: -	Raw material Final Product Peroxidase Temperature
Packing: -	Metal detection Check weighing Final product physical defect levels Organolepsis Case quantity Case sealing Case coding and print quality

**DEFECT TOLERANCES** Product shall be checked at least hourly against the following tolerances for defects: -

<b><u>Per 1000g</u></b>	<b><u>Target</u></b>	<b><u>Maximum</u></b>
Clumps (no of dice)	10	20
Foreign Material	Nil	Nil
E.V.M.	Nil	1
<b><u>Per 500g</u></b>		
Gross Blemish	Nil	1
Major Blemish	2	6
Greening	3	8
Minor Blemishes	15	25
Broken Slices	3% w/w	5% w/w
Oversize >40mm or >7mm	3% w/w	5% w/w
Undersize <15mm or <5mm	5% w/w	10% w/w

**DEFINITIONS OF DEFECTS****Clumps**

These are where three or more carrots are frozen together which cannot be readily separated without causing damage to the carrot.

**Foreign Material**

This includes any material not derived from the carrot plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

**Gross Blemish**

A gross blemish is a black or brown, or decomposed area which covers an area greater than 25% of the surface area of the die.

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**Major Blemish**

A major blemish is a discoloured area (other than green) either as a single blemish or as an aggregate of blemishes covering an area greater than 6mm diameter.

**Greening**

A die with greening is one which is green for greater than half its surface area.

**Minor Blemish**

A minor blemish is a discoloured area (other than green) either as a single blemish or an aggregate of blemishes covering an area of less than 6mm diameter. Single blemishes below 2mm shall be ignored.

**Broken Slices**

These are slices that are broken and has less than  $\frac{3}{4}$  of the normal size of the slice or has the center missing.

**Oversize**

See table for definitions.

**Undersize**

See table for definitions.

**ORGANOLEPSIS** (Carried out on a cooked sample.)**COLOUR**

Bright, deep orange, uniform within the sample.

**FLAVOUR**

Full characteristic sweet flavour, lacking bitterness.

**TEXTURE**

Carrots shall be uniformly firm, but yielding to the bite, free from tough cores and any fibrous or woody material.



Average Sample

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**MICROBIOLOGICAL**

Organism	Target	Maximum
T V C @ 30°C	$5 \times 10^5$	$1 \times 10^6$
Total Coliforms	$5 \times 10^2$	$1 \times 10^3$
E. coli	5/g	15/g
Yeasts	$1 \times 10^2$ /g	$2 \times 10^3$ /g
Moulds	$1 \times 10^2$ /g	$1.5 \times 10^3$
Staph aureus	<40/g	$1 \times 10^2$ /g
Salmonella	Absent in 25g	Absent in 25g

**ANALYTICAL**

Product shall be blanched to give a trace positive peroxidase reaction (guaiacol test) between 60 and 90 seconds.

**WEIGHT CONTROL**

The product shall be packed to minimum weight.

**METAL DETECTION**

All cartons shall be passed through a metal detector. The system shall be tested at least hourly using 3.5mm ferrous and 3.5mm non-ferrous & 4.5mm stainless steel test pieces.

**CODING**

Best Before End shall be twenty four months following the month of packing e.g. if packed in May 2008 then BEST BEFORE END MAY 2010.

Production / Traceability Code Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1 January 2008 = **8001**.

**CARTON LINERS**

Dark blue food grade polythene liner of a **minimum** thickness of 45µm.

**CARTONS**

Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using dark blue adhesive tape.

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**NUTRITIONAL INFORMATION**

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked carrot typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	35	McCance & Widdowson 5 <sup>th</sup> Edition
Energy - kJ	149	McCance & Widdowson 5 <sup>th</sup> Edition
Moisture	89.8g	McCance & Widdowson 5 <sup>th</sup> Edition
Carbohydrate	7.5g	McCance & Widdowson 5 <sup>th</sup> Edition
- as sugars	7.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as polyols	0.0g	McCance & Widdowson 5 <sup>th</sup> Edition
- as starch	0.3g	McCance & Widdowson 5 <sup>th</sup> Edition
Fat	0.3g	McCance & Widdowson 5 <sup>th</sup> Edition
- as saturates	0.1g	McCance & Widdowson 5 <sup>th</sup> Edition
- as mono unsaturates	Trace	McCance & Widdowson 5 <sup>th</sup> Edition
- as poly unsaturates	0.2g	McCance & Widdowson 5 <sup>th</sup> Edition
Protein	0.6g	McCance & Widdowson 5 <sup>th</sup> Edition
Fibre	2.4g	McCance & Widdowson 5 <sup>th</sup> Edition
Sodium	25mg	McCance & Widdowson 5 <sup>th</sup> Edition
Cholesterol	0g	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin A	1352µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>6</sub>	0.14mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin B <sub>12</sub>	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin C	6mg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin D	0µg	McCance & Widdowson 5 <sup>th</sup> Edition
Vitamin E	56mg	McCance & Widdowson 5 <sup>th</sup> Edition
Thiamin	0.10mg	McCance & Widdowson 5 <sup>th</sup> Edition
Riboflavin	0.01mg	McCance & Widdowson 5 <sup>th</sup> Edition
Niacin	0.2mg	McCance & Widdowson 5 <sup>th</sup> Edition
Folic Acid	12µg	McCance & Widdowson 5 <sup>th</sup> Edition
Biotin	0.6µg	McCance & Widdowson 5 <sup>th</sup> Edition
Pantothenic Acid	0.25mg	McCance & Widdowson 5 <sup>th</sup> Edition
Calcium	56mg	McCance & Widdowson 5 <sup>th</sup> Edition
Phosphorus	15mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iron	0.3mg	McCance & Widdowson 5 <sup>th</sup> Edition
Magnesium	3mg	McCance & Widdowson 5 <sup>th</sup> Edition
Zinc	0.1mg	McCance & Widdowson 5 <sup>th</sup> Edition
Iodine	2µg	McCance & Widdowson 5 <sup>th</sup> Edition
Potassium	170mg	McCance & Widdowson 5 <sup>th</sup> Edition

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**GMO DECLARATION**

Does the product, or any of its ingredients contain any genetically modified material (whether viable or not)? YES / NO

Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? YES / NO

Is the product or any of its ingredients produced from, but not containing any genetically modified material? YES / NO

Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients? YES / NO

Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients? YES / NO

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 11<sup>th</sup> September 2008

**IRRADIATION POLICY**

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 11<sup>th</sup> September 2008

Where any answer is YES, see details below.

Product or Material	Details of Genetic Modification

I confirm I have made any necessary enquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided above. I confirm the above data supplied is correct and can be used without reservation to advise customers.

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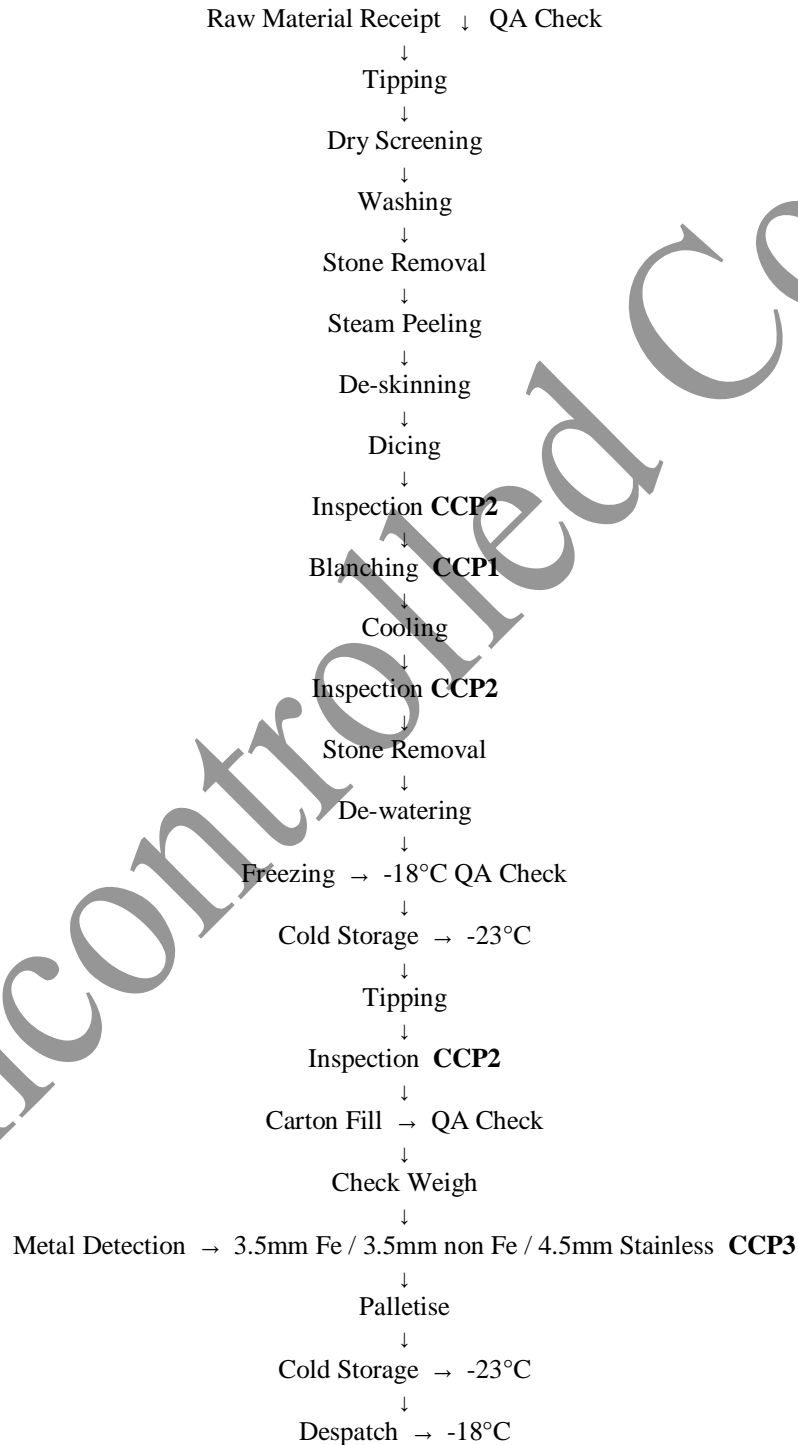
**FOOD INTOLERANCE**

<b>Food Intolerance Data</b>		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
<b>Allergen</b>	<b>NO / YES</b>	<b>Reason for presence if YES</b>
Milk & Milk Derivatives	NO	
Egg & Egg Derivatives	NO	
Animal Products (*)	NO	
Fish/Shellfish/Crustaceans/Molluscs	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	NO	
Beef & Beef Products	NO	
Pork & Pork Products	NO	
Lamb & Lamb Products	NO	
Poultry & Poultry Products	NO	
Legumes	NO	
Peanuts	NO	
Sulphite >10ppm	NO	
MSG	NO	
BHA / BHT	NO	
Benzoates	NO	
Glutamates	NO	
Azo & Coal Tar Dyes	NO	
Added Colour	NO	
Added Flavour	NO	
Preservatives	NO	
Antioxidants	NO	
Added Salt	NO	
Nuts/Nut Oils	NO	
Caffeine	NO	
Sesame Products	NO	
Garlic	NO	
Poppy Seeds	NO	
Mustard	NO	
Celery/Celariac	NO	
Lupins	NO	
*Including any product derived from slaughtered animals, e.g. gelatine, rennet		
**Including wheat, corn, barley, rye, oats, etc.		
Is the material suitable for:		
Vegetarians?	Y / N	
Vegans?	Y / N	
Kosher?	Y / N	
Halal?	Y / N	
Organic?	Y / N	

**FOOD ADDITIVES**

<b>E. Number</b>	<b>Name</b>	<b>In Which Ingredient</b>	<b>Function in Ingredient</b>	<b>Function in Final Product</b>	<b>% In Final Product</b>
None					

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**PROCESS INFORMATION****PROCESS FLOW CHART****SLICED CARROTS**

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**CRITICAL CONTROL POINTS:**

to include time / temperature / frequency / target and sensitivity of all process steps.

CCP Number	Process Step	Controls in place
CCP1	Effective blanching to minimise microbiological loading. Half hourly checks.	Continuous chart recoding of temperature and guaiacol test for adequate blanching.
CCP2	Inspection of the product. Continuous control	To remove foreign material via manual inspection.
CCP3	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.5mm stainless steel.

**COSHH Data For Frozen Vegetables**

Treat as you would any frozen material i.e. if engaged in prolonged handling of the vegetables wear gloves.

Care should be used when lifting full cases of frozen vegetables.

There are no other perceived COSHH implications regarding the use of frozen vegetables.

**THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.**

Signed on behalf of Foodnet Ltd:-

Name: Alan Gosling

Job Title: Technical Consultant

Signature: 

Date: 11<sup>th</sup> September 2008

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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